

GOOD RESOLUTIONS, LIKE FAINTING LADIES, MUST BE CARRIED OUT

EVERY WOMAN'S OPPORTUNITY

The Bulletin wants good home letters; good business letters; good help letters of any kind the mind may suggest. They should be in hand by Avednesda; of each week. Write on but one side of the paper, Address, SOCIAL COMNER EDITOR, Bulletin Office, Norwich, Conn

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third Award made the last Saturday in each month,

o hear.

had a very Happy New Year and many happy returns of the day bring-ing you all prosperity, pleasure and happiness to every home. I wish to thank the Editor for kind-

ness shown me in many ways.

I would be much pleased to hear from some of the old writers—Fsyo Verna, Ready, L. T. H., Potlatch and

thing from your pen.

Aunt Abby: The good news of your husband's arrival home. I was pleased

Keturah: Hope you received ny ard. Wasn't quite sure of your mail

Must close now with kindest re

HOW TO ECONOMIZE.

Let me tell you how Mrs. L.

one can't buy a suit with the work and material in them that's in those for \$10 each.

It took her three days to make each suit besides doing her house-

work.
Was it economy to make them over

or was it not? I can positively say if you could see the suits that Mrs L makes for her boy no one would know

but they came out of the best tailor shop in your city.

SOCKANOSSET.

Dear Social Corner Sisters: Salads are very good. Try some of these

Sardine Salad—Arrange one quart of any kind of cooked fish on a bed of crisp lettuce. Split six sardines and if there are any bones remove them. Cover the fish with the sardine

AUNT HESTER.

SOCIAL CORNER POEM. If I Should Die To-night.

Henry Ward Beecher.

If I should die to-night,
My friends would look upon my quiet Before they laid it in its resting place, And deem that death had left it al-most fair, laying snow-white flowers against my hair, d smooth it down with tearful tenderness, And fold my hands with lingering Poorhands, so empty and so cold to-

If I should die to-night, My friends would call to mind, with address. loving thoughts, Some kindly deed the icy hands had gentle word the frozen lips Had wrought, Errands on which the wiling feet had The memory of my selfishness and My hasty words would all be set ones And so I should be loved and mourned to-night.

If I should die to-night E'en hears estranged would turn once more to me.

Recalling other days remorsefully.

The eyes that chill me with averted glance,

Recalling other days remorsefully. Would look upon me as of yore, per-And soften in the old-familiar way, For who would war with dumb, un-conscious clay? So I might rest, forgiven of all, to-night.

Oh, friends! I pray to-night, Oh, friends! I pray to-night,
Keep not your kisses for my dead,
cold brow,
The way is lonely, let me feel them Think gently of me, I am travel worn.

My faitering feet are pierced with
many a thorn.

Forgive! ah, hearts estranged I plead! cents each for pattern ing for one pair of user the same canves For which I long to-night.
—Sent in by JIM.

INQUIRIES AND ANSWERS.

A CROCHET CORSET COVER.

Dear Social Corner Sisters:—I have never quite got up courage to write to the Social Corner, but I have read the different leiters of the Sisters, and thought I would write a letter which might interest some of the readers. The holidays are over, and we all shall have more time to write.

We have had quite a mild winter so

far; but it has begun to feel more like winter now. We had a cold wave last vinter now. We had a cold wave last week with the thermometer down be-

low zero.

I suppose many of the Sisters are interested in fancy work. I have been doing quite a little for the past two or three months. I do a little of several kinds; but the work most fascinative to make concheting. to me is crocheting. I should like very well to know how to do tatting; but I have never had the chance to learn, although I am

the chance to learn although I am going to soon I think it is very pretty around handkerchiefs and also around collar and cuff sets.

For the past few months I have been making corset cover yokes in filet crochet, and am sending you the directions for making one of them, which some of the Sisters may like to try:

Corset Cover Yoke—Ch. 53. First row 1 t. in 8th ch. from needle, 3 m., 4 t. 5 m., 4 t., 4 m., ch. 5, th.

Second row—R m., 1 t., 3 m., 1 t., 4

4 t, 5 m, 4 t., 4 m, ch. 5, tn.

Second row—R m, 1 t, 3 m, 1 t, 4 m, ch. 5, tn.

Third row—4 m, 10 h, 1 m, 10 t, 4 m, ch. 5, tn.

Fourth row—1 m, 10t, 1 m, 7 ti, 1 m, 10 t, 1 m, ch. 5, tn.

Fifth row—2 m, 10 t, 1 m, 4 t, 1 m, 10 t, 2 m, ch. 5, en.

Sixth row—3 m, 10t, 1 m, 4 t, 1 m, 10 t, 3 m, ch. 5, tn.

Seventh row—6 m, 10 t, 6 m, ch. 5, tn.

Eighth row—3 m, 10 t, 1 m, 4 t, 1 m, 10 t, 3 m, ch. 5, tn.

Eighth row—2 m, 10 t, 1 m, 4 t, 1 m, 10 t, 2 m, ch. 5, tn.

Ninth row—2 m, 10 t, 1 m, 4 t, 1 m, 10 t, 2 m, ch. 5, tn.

Ninth row—1 m, 10 t, 1 m, 4 t, 1 m, 10 t, 2 m, ch. 5, tn.

Ninth row—1 m, 10 t, 1 m, 4 t, 1 m, 10 t, 2 m, ch. 5, tn.

Ninth row—1 m, 10 t, 1 m, 4 t, 1 m, 10 t, 2 m, ch. 5, tn.

Tenth row—1 m, 10 t, 2 m, ch. 5, tn.

Sixth row—3 m, 10 t, 1 m, 4 t, 1 m, 10 t, 2 m, ch. 5, tn.

Ninth row—1 m, 10 t, 2 m, ch. 5, tn.

Ninth row—1 m, 10 t, 2 m, ch. 5, tn.

Sixth row—3 m, 10 t, 1 m, 4 t, 1 m, 10 t, 2 m, ch. 5, tn.

Sixth row—3 m, 10 t, 1 m, 4 t, 1 m, 10 t, 2 m, ch. 5, tn.

Sixth row—3 m, 10 t, 1 m, 4 t, 1 m, 10 t, 2 m, ch. 5, tn.

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Sixth row—3 m, 10 t, 1 m, 4 t, 1 m, 10 t, 2 m, ch. 5, tn.

Sixth row—3 m, 10 t, 1 m, 4 t, 1 m, 10 t, 2 m, ch. 5, tn.

Sixth row—3 m, 10 t, 1 m, 7 ti, 4 t, 1 m, 10 t, 2 slices of hard boiled eggs and celery

m, 4 t., 1 m., 10 t., 2 m., ch. 5, tn.

Tenth row—1 m., 10 t., 1 m., 7 t., 1
m., 7 t., 1 m., 10 t., 1 m., ch. 5, tn.

Eleventh row—4 m., 10 t., 1 m., 10 t., 2 d., 6 f. m., 6 f. f. m., 6 f. f. m., 10 t., 2 d., 2

elices of hard boiled eggs and celery membered me with gifts, booklets and cards; also interested Reader for Eleventh row—4 m., 10 t., 1 m., 10 t.,

\$25.00 IN PRIZES

The next Social Corner Anniversary will occur on Saturday, the 16th of March. As a special feature we shall on that day announce twelve prizes for those who have written the most practical letters for the improvement of the Social Corner either by elimination or addition. The Corner has been criticised by several sisters as not coming up to their standard. The Bulletin wants their ideas and is willing to pay for them. The contest will be wholly one of ideas. Length of letters will not command a prize—quality is the only thing that will.

There will be a \$5.00 prize, a \$4.00 prize, a \$3.00 prize, four two dollar prizes and five one dollar prizes; a total of 12 prizes.

The contestants may be writers or readers of The Corner, and the best idea will take the first prize if it is expressed in ten words; or the best recommendation if written in one sentence. Whether the letters are to be printed or not will be left to the dis-

cretion of the editor. They will not be returned unless postage for returning them is enclosed in the letter. Any writer may send in as many letters as she chooses; and it is hoped no letter will exceed 500 words in length.

Competing letters should be addressed to Social Carper Editor Bulletin, Norwich, Conn., marked (competitive).

paddles. Fill in between the nests with dressed lettuce. Serve with brown bread and butter sandwiches. In serving the nests, use a broad-bladed silver bridge.

Cabbage and Colory Salad—Cut a cabbage into quarters and shred finely with a sharp vegetable knife, letting it lie in water over night. The celery it lie in water over night. The celery should also be left in water over night, adding a thin slice of lemon to give crispness. In the morning drain them thoroughly, cut the celery fine and combine in equal proportions, moistening with salad dressing. Serve in the heart of a cabbage from which the outside leaves have been removed, garnish with celery tips. This is an easily prepared salad and one that will be liked by many who are not usually salad lovers. Chatterbox.
L. H. K.: Have saved your pudding recipes for future use. I tried the one for baked apple roll and it tasted

Lettuce Salad-Get nice young let tuce, thoroughly washed and put into lee cold water to crisp it. Cut the leaves into small pieces and put into a deep glass dish or bowl; mix in a suf-ficient quantity of salad dressing, no other seasoning; garnish with sliced hard boiled eggs, sliced pickled beets or small red radishes cut in halves or

tatoes cut in small dice, one cup of chopped celery, one cup of lean boiled ham, minced fine, one-half teaspoon of celery sait, one-half cup saind dressing. Mix all together with the salad Dear Social Corner Sisters: - Do dressing, reserving a little to spread on the top.

you ever think how we should and can economize in dressing our little Narragansett Salad — Take equal parts of hickory nuts, walnuts and almonds, blanching the latter, and throwing the walnut meats for ten omizes in dressing her children. She is considered very competent and economical atthough not stingy. They have two children a girl and a boy. minutes in water in which onions are boiling; add tiny bits of celery and pour over saind dressing. Put a bit of sweet whipped cream on top and long indish. Do not peel, as the dainty pink film adds much to the appearance. Lenten Salad—Cut some small cartot balls from well cleaned large cartots, also turnips, and some string. What is the matter with Club No.

he usually buys good clothes, ...oth outside and underclothes. When his underchilding comes to mending she half pint: cook each vegetable sep-arate;y in salted water with a little sugar and butter and cook half a pint time making them sugar and butter and cook han a plant of freen peas with a little vinegar and butter. When these vegetables have been cooked, drained and cooled off, place them in a vegetable disk in four place them. distinct sections and cover them with

Cit four Elemarck herrings in makes mix the yolks of three hard boiled eggs with two tablespoons of French mustard, spread this over the heirities and roll them up and fasten them with a wooden toothpick. Chop the whites of three hard boiled eggs ind buttons that were in the old saits of course she washed all material hat she used, therefore it is as santary on though she bought them tready made.

The first suit she made he were it for best until spring then he used it toos in slices; then with a cutter one of the material and place in the center of the material hat she will be still and place in the center of the material hat she will be still and place in the center of the material hat she will be said and place in the center of the material hat she will be still and place in the center of the material hat she will be still and place in the center of the material hat she will be still and place in the center of the material hat she will be still and place in the center of the material hat she will be still and place in the center of the material hat she will be still and place in the center of the material hat she will be still and place in the center of the material hat she will be still and place in the center of the material hat she will be still and place in the center of the material hat she will be still and place in the center of the material hat she will be still and place in the center of the material hat she will be still and place in the center of the material hat she will be still and place in the center of the material hat she will be still and place in the center of the material hat she will be still and place in the center of the material hat she will be still be st and buttons that were in the old sitts Of course she washed all material that she had, therefore it is as san-SAILY SYCAMORE—Cards received and mailed as you directed. Thanks for best until spring then he used to take in slices; then with a cutter one takes of being a shut-in. The slices and lay one row of heritigs and next to the potatoes the in body.

I live in hopes to be all the slices one slightly overlapping the value of the slices.

DOROTHY PERKINS, NO. 2—
Thanks for pretty card and kind sentiments.

School opened Sept. 25th. The pay put the suit on for school and is still wearing it and it now looks as though requested.

OWAISSA—Card received and mailed to North Dakota as you directed.

PAPA'S BOY—Cards and letter received and forwarded as you wished.

Thanks for card.

A SCHOOL GIRL: Letter received and mailed to Dottle.

Thanks for card.

A SCHOOL GIRL: Letter received and mailed to Dottle.

Thanks for card.

A SCHOOL GIRL: Letter received and mailed to Dottle.

The As a rule an auto doesn't improve one's clothes.

School opened Sept. 25th. The pay put the suit on for school and is still wearing it and it now looks as though the warring it and it now looks as though the warring it and it now looks as though the suit on for school until spring.

By washing the material before making it over cleanses it and you know it can be washed if necessary when she makes more than one suit at a time she makes more than one suit at a time she makes each one a little grow them. I can assure you that she saved \$30 on those three suits, as one can't buy a suit with the work of the potatoes the beets, one slightly overlapping the beets, one slightly overlapping to the beets, one slightly overlapping to the slight

Potato Salad—Have your potatoes perfectly cold and cut them in small chunks, then chop or grate a teaspoon of only and put it in the potatoes. Mix thoroughly with one cup of salad dressing.

I see a good many strange names in The Social Corner and miss some of the old ones. Perhaps some of the latter are taking a forced vacation, same as I have been. dressing.

Salad Dressing—One-half pint vine-gar, pinch of salt, two-thirds cup of sugar: set to simmer; take one-half cup of sweet cream, one eggs well beaten, one teaspoon of cornstarch, one teaspoon of ground mustard; strew these well together and stew into the boiling vinegar, boil a minute, stirboiling vinegar, boil a ring constantly one way.

MADGE.

READY INVOKES BLESSINGS FOR

Dear Social Corner Sisters: Once again I knock and ask admittance to come in and have a friendly chat with you all.

You all.

I attended the Social Corner gathering at Willimantic and I find it is not for lack of interest but lack of faculty in choosing the right words that will form a proper sentence to do full justice to another successful Social Corner gathering that is down on record. But I think I have found the words that will answer and they are a pleasant smile, a pleasant word, and a great appetite. These all go together and have helped greatly to make these gatherings successful.

I wish to thank the hostesses for their kindness and the pleasant way they waited upon me.

Biddy's cackling sounded sweet to me, as I have not heard it in some time.

time.

North Dakota: If no one has said:
"How do you do?" I will. Come again
and feel free and welcome.

Aunt Jule: Was glad to hear from

Aunt Jule: Was glad to hear from you again.
Sister Virginia: When you do meet me say: "Hello, Ready!" I shall be glad to meet you.
I wish to thank all the Sisters who remembered me with gifts, booklets and cards; also Interested Reader for pretty calendar received.
Throughout the coming year may each one receive such showers of blessings that you will all have joys to lend.
READY.

sanitary and you see it in sanitary and you see it in many of the smart houses.

North Dakota: I, for one, welcome you to The Corner and I am sure the other Sisters do, too. I missed not hearing from you and I was afraid you had forgotten how to use a pen, although I have only seen your name ance. It is strange to hear from a Sister so far away; but, do not think we do not want you as we certainly do want you. I see in the papers that North Dakota is having a big snow storm. It is snowing here, too, but nothing to worry about as I am intending to auto to Hartford, which is over a half hundred miles away and over a half hundred miles away and back, Monday.

GREETINGS FROM PEGGY ANNE. Dear Cornerites: A Happy New Year to you all. I have been silent a long time, but there has been no lack of

interest.

Wee Peggy, Second, has arrived since my last letter to The Corner, and I find my time well taken up in caring for her.

Aunty No. 1: Received your postals.

Mony thanks Home you are well. Many thanks. Hope you are well.

Azalea: You have my sympathy in
your bereavement; also, others of the Corner who have had deaths occur in

Corner who have had deaths occur in their families,

Tidy Addly: Think your suggestion good. Hope you will have a large contribution. I think it is much nicer way, than to give amongst ourselves. I hope I shall be able to attend the meeting in February.

Biddy: Why don't we hear you cackle? Have you changed your penname again? ten name again?
Bo-peep: Why so silent? How is and your mother this winter?
bit Tiny: Have you got cold feet? I see and bubby oulte often—alone. How are

> What is the matter with Club No. 2? Have the members some to sleep? Why don't some of you start the meetings. I would do it gladly if I had room enough. Why can't we hire a hall if the members can't have the meetings at their houses, oven if we have to pay a few cents aplece to have a fire. It would be worth while, if all the members would get together. Wish you'd think it over. Wish you'd think it over.
>
> I was sorry not to have been able to attend any of the picules last summer, but as now, I have no way of soing any distance.
>
> Polly Pepperment: Stop in some.

ime when you're not too much in a urry.

Glad to be

same vs I have been.

Biddy: I was sorry to hear you had been a shut-in, and hope you are able to be out again.
Aunt Jurusha: My pink has no sign
of a bud yet. How is yours?
I am wishing you all a Happy New

DOM PEDRO. LONE STARRY HOURS.

Dear Social Corner Editor: In The Corner of the 28th I noticed the poem of L. T. L. To supply the request made by Joan, I can furnish the other verse. I heard an old Civil war veteran sing it about seven years ago, and I jotted it down:

"THE LONE STARRY HOURS." Oh! The lone starry hours give love, When still is the beautiful night:

And the laughing moon, I see, love. Peeping through the clouds silvery white:
When the winds through the lone woods sweep, love,
Or I gaze on some bright rising star,
While the world is asleep and in dream,

love, Oh, wait while I touch my guitar.

Cream of Wheat: One cup of cream wheat, two teaspoons salt, four cups boiling water. Mix cream of wheat and sait, add slowly to boiling water, in the upper part of a double boiler, stirring constantly. Cever and steam until done; from 45 to 50 minutes.

Sliced dates or figs may be added to all cereals before serving.

dirty cushion coverings and many other things which accumulate dust and dirt, when it costs very little to buy new materials to make covers, etc.

A very dainty way to have the furniture in your bedrooms, and even din. ing room, is enameled: It is also very

artice in The Social Corn nding a few good recipes: Spanish Hash; One pound hamburg teak, one cup bolled rice, one can to-natoes, three medium sized onions, liced. Season with salt and pepper:

Johnny Cake: One cup corn meal, one lour, one egg, one-half cup sugar, one easping tablespoon of lard, one level easpoon of sait, one heaping teaspoon of soda dissolved in one cup of sour nilk. Excellent

astry flour or six cups of bread flour, ne cup of lard, one cup boiling water, one teaspoon of alum dissolved in the water, two cups mollasses, one-half teaspoon each of salt and chnamon, two tablespoons level full of soda, one easpoon ginger. Mix and let stand over night.

STARLIGHT NO. 2. MEAT RECIPES FROM PAULA.

Dear Social Corner Sisters: I ding a few recipes: Fried Beef Cakes: Mince the me Fried Beef Cakes: Mince the meat very fine and mix with it one-third the quantity of mashed potatoes; season with pepper and salt, add some parsley, if you like, and mix the whole with the beaten yolk of an egg. Make this into cakes half an inch thick. Dust them with flour and fry brown in beef drippings, lard or butter.

Beefsteak Pie: Choose of the cheapest steak about three pounds and after removing all the fat cut it into pieces two inches square and put in

est steak about three pounds and after removing all the fat cut it into pieces two inches square and put in a sauce pan with a pint of boiling water and a seasoning of salt. Simmer until the meat is tender; strain the meat from the liquor and with two forks separate the fibre as much as possible without mussing it. Pht the sides of which are lined with mashed potato or biscuit dough, and pour over it the liquor thickened with flour and separate the liquor thickened with two countries. Butternut Pie: One-half cup of milk, one-half cup of cream, scant three-quarters cup of sugar, two beaten eggs and one tablespoon of flour, and one cup of butternut meats. Banana Pie No. 1: Eake a crust and when done fill with sliced bananas and sprinkle over with sugar. Set in a hot oven a few minutes, then cover with whipped cream and serve at once. potato or biscuit dough, and pour over it the liquor thickened with flour and cover with mashed potatoes half an inch thick, or biscuit dough; sprinkle small pieces of butter over the top and bake until brown. If dought is used, bake three-quarters of an hour.

Many thanks to Aunt Abbie for Christmas gift.

With a rich crust and fill sliced bananas and pour over a custard made of two beaten eggs, two tablespoons of cover with a meringue.

Christmas gift.

Many thanks to Aunt Abbie for Christmas gift.

Christmas gift.

Cards received from Queen Elizatoth, Aunty No. 1. Keziah Doolittle, Bumble Bee, Golden Glow. Many thanks fo you all for Christmas card. I wish you all a Happy New Year, Many thanks for calendar from The Eulletin.

Many thanks to Aunt Abbie for Christmas Card on the Stoned Cherry Pie: Mix together one plut of stoned cherries, four tablespoon of flour. Pour into a pie tin lined with thanks for calendar from The Eulletin.

Lemon Raisin Pie: To the juice and

I wish you all the good fortune which twelve, long months may give. with loyal friends to cheer you and a long, long life to live.

MEETING HIGH COST OF LIVING Dear Social Corner Sisters: A number of the Sisters have asked me to write what kind of a piece of corned beef I get. I usually buy the thick end of the flank and have my butcher put it to corn on Wednesday if I want to bell it on Saturday; or you can get the beef and corn it yourself. This is the way I make he brine: Two ml'on of luke warm water. 11-4 pounds brown sucar. 2 pounds of rock wall, I ounce sa there. Let these stand 24 hours. Then buy your beef and put it in to corn about three days. If you do this I do not think you would ever buy any more store corned beef, it is so much nicer. I put this over to boil in cold water is because I have tried putting it in bolling water, and even if it is slightly corned it will be too salt, and it makes it tough. You just put if over in cold water after having added one table-spoon of vinegar and two small onions or one large one, let it come to a hard boil and then set it onto the middle of the stove and let simmer for a while. Boil slowly, and that makes it more tender. Then you take your meat out after the stock is most cold, before the grease sets. After the Dear Social Corner Sisters: A num your meat out after the stock is most cold, before the grease sets. After the grease sets skim it off and put it in a granite dish with a few slices of potato to clarefy it, and then put it included in the special potato to clarefy it, and then put it on the stove for twenty minutes; boil, then strain, add two tablespoons of butter while hot. You have about one and one-quarter pounds of butter, or grease that takes the place of butter for cake and Johnny cake, and any where you would use butter to fry or make cake, etc. Now there should be a6 cents worth of good drippings. You have your stock to dispose of. Set it on the stove and let it come to a boil, but in one tablespoon sugar, one tablespoon rice, one tablespoon of barley, one tablespoon of celery (dry celery leaves always, never throw them away); one tablespoon of parsley, four onions, one carrot, four potatoes, and you have a nice vegetable soup that would cost you 48 cents to buy extra ment to make.

Of course, you have your meat to slice cold for two dinners. You can then the stove of sail. Bake in deep pastry lined plates. When cold and just before serving, cover the top with whipped cream flavored with vanilla.

Fried Pies: These are very nice and when fred just right, so as not to soak fat, are as good as baked pies. Roll some biscuit dough quite thin, cut in any desired shape, (as large as a saucer is about right), put on each piece a tablespoon of mince meat, fold the crust over and fry in hot lard until a delicate brown, same as doughnuts. They can be made of stewed, sweetened apple, flavored with nutmeg, if liked.

Carrot Pie: Boil three large carrots, mash with potato masher and to one cup of carrot add one tablespoon sugar, one beaten egg, one teaspoon of mixed spice, one-half pint of milk, salt to taste. Bake in one crust.

Apple PUDDING, PIE STYLE.

to and meat you can make hash, or if you do not care for hash you can make bressed meat with the meat, add a little sage and bread crumbs, four eggs. Press it hard and cook it a little slice. When cold it is very

nice.
You can get the shin meat and use that; cut all the meat from the gristle and grind steak; from the remainder you can make fricasee beef, meat pies, stuffed beef, beef loaf with macaroni. pressed spiced beef, curried beef, stews, hash, etc. These are all good made of this cut; but care must be taken not to leave the fibres in; cut them all out, then of course you can boil these down for soup.

boll these down for soup.

You can get the face end of a nice brand of ham. If there is too much fat slice off thinly, fry like bacon and use the grease to fry liver or haddock roe.

I discovered quite a little time ago that fresh haddock was very nice fried in bacon fat and it also improves pork chops, although it is not recognizable. Oh, wait while I touch my guitar.

(Repeat.)

Until the red rosy moon grows bright, love.

Far away o'er the distant sea;
And the stars cease their gentle light, love.

Will I wait for a welcome from thee;
And, oh, if that pleasure be mine, love.

Far away o'er the distant sea;
and the stars cease their gentle light, love,
love,
Will I wait for a welcome from thee;
And, oh, if that pleasure be mine, love,
We will wander together afar!
And this heart shall be thine, and
this heart shall be thine, and
this heart shall be thine, and
this heart shall be thine, and
this heart shall be thine, and
this heart shall be thine, and
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this heart shall be thine, and
this heart shall be thine, and
this heart shall be thine, and
this heart shall be them, and
this heart shall be them, love,
the house and the fish in fancy shapes like
scallops. Hen dip his four the fish in fancy shapes like
scallops. Hen dip his hour the fish in fancy shapes like
scallops. Hen dip his hour the fish in fancy shapes
like and you have a nice foundation for
fish and the pork to fish and the prok to fish and

bread.

These will make a family of six meals for two weeks. I have several ways of fixing cold lamb; will write

L. H. K.'s HOME-MADE PIES.

ters: I wish to thank the editor for the yellow slip I received.

Interested Reader: I prize the cal-endar you sent me very much. Thank you. The gladioli is one of my fa-vorite flowers.

Madge: I tried your recipe for rye muffins and they were delicious. I will try more of the muffin recipes later.

will try more of the muffin recipes later.

Florodora: I trust you are better before now and are able to be out. We missed you at our last gathering. I think the hostesses did well. The table was loaded with good things, an usual. The escalloped oysters were delicious. The Sisters brought beautiful pieces of home-made articles to be shown and admired.

Kitty: I did not see you or your mother over. How are you coming on with the dolly and the quilt? Bon't forget to let me know when your mother is to have that "quifting party."

Rice Pie Mix together one cup of

Rice Pie Mix together one cup of sweet milk, two beaten egg yolks, one-haif cup of sugar, one-haif cup of boiled rice and a small piece of butter. Beat thoroughly and cook until the egg is done. Remove from fire, flavor to taste, and pour the mixture into a baked pie crust, and cover with a merinque made with the whites of the eggs and sugar. Put in the over a few

Lemon Raisin Pie: To the juice and grated rind of one lemon, add one cup boiling water, one cup sugar, one cup seeded raisins, a lump of butter the size of a walnut and two tablespoons of flour mixed with a very little water. Boil all together and then bake be-tween two crusts.

Elderberry Pie, No. 1: To one cup ripe or canned clderberries, juice strained off, add one tablespoon of flour mixed with one cup of cream, and one-half cup of sugar. Bake with one crust and serve while warm.

APPLE PUDDING, PIE STYLE.

APPLE PUDDING, PIE STYLE.

Dear Social Corner Sisters: Take and a mide cooking apples, wash thoroughly, and if you are not going to make felly, spread out a newspaper and on one side of the minder on the other put the imperfect parings and on the other put the imperfect parings, aroni, beef, them in the dish you are to make your pape with the min the dish you are to make your them in the dish you are to make your them in the dish you are to make your them in the oven to bake.

I good list be them a layer of sugar, cinnamon or including in, putting a layer of apples, them a layer of sugar, cinnamon or including in, putting a layer of sugar, cinnamon or including in, putting a layer of sugar, cinnamon or including in, putting a layer of sugar, cinnamon or including in, putting a layer of sugar, cinnamon or including in, putting a layer of sugar and drain and boil, makes about two tumblers of one cup of flour, a little sait, one tablespoon lard, one teaspoon baking powder and one tablespoon sugar and alittle thicker than pie crust. When you get it rolled out all ready for the proty calendar I received then the powder and one tablespoon sugar and alittle thicker than pie crust. When you get it rolled out all ready for the proty calendar I received then the proty of the pudding, spread very syenty bake is minutes in a hot oven; serve is bones on for from allops. The proty calendar I received then apple, pour on the sauce made of the apple, pour on Dear Social Corner Sisters: Take

Varnished furniture should never be exposed to extreme heat. If furniture stands too near a stove, or where the sunlight falls directly on fit, the varnish will become soft and blister. Sudden changes of temperature will cause the finish to crack and look as if it were full of small scratches. If gas or steam is used, a bowl of fresh water should always be kept in each room, otherwise the size in the furniture and under the veneered pieces to crack. Then the joints will become loose. Standing near an open window or door on damp or rainy days will deaden the finish on furniture. The wood will also absorb dampness and swell, causing the glued joints to loosen. Give your rooms pienty of light and fresh air, but be careful of your furniture,

being careful not to expose it to sun, heat and dampness. Fresh air has a tendency to brighten furniture if not too much exposed.

Never use cheap polishes, kerosene oil or vinegar. Get a good grade of polish (the best is none too good). First wipe the surface with a soft cloth wrung out of clear warm (not hot) water. This will remove the grime and dust. Then give it a liberal coat of furniture polish, using at least two cioths to remove all excess polish, which will collect dust. Apply to corners and carvings with a soft brush. Cheesecloth is by far the best cloth to use.

the reed furniture becomes solled it can be made to look like new if thoroughly brushed with a dry, stiff scrub brush and then given a coat of golden oak varnish. Fibre furniture is usually chemically treated to make it waterproof, and is not affected by atmospheric conditions, consequently can be washed with white soap and water without affecting the finish.

MOUNTAIN LAUREL.

Dear Social Corner Sisters: ecipes for tartlets may be of use: Apple Tartlets may be or use:
Apple Tartlets—One pound apples,
two tablespoons water, four cloves,
one-half cup sugar, two tablespoons
butter, two egge, two tablespoons milk,
one-half teaspoon baking powder, one
tablespoon flour. Roll out pastry, cut
in rounds, and line greased tartlet
pans, real core and cut apples into pans; peel, core and cut apples into small pieces; put into a saucepan with water and when dissolved rub all through a sieve. Beat up eggs with milk add flour sifted with powder and add to apples. Mix well and put two tablespoons into tartlet pans. Bake about 20 minutes.

Almend Tartiets—One cup butter, one cup sugar, four eggs, two cups cake crumbs, one teaspoon baking powder, one cup ground almonds, one teaspoon almond extract. Line greased tartiet tins with pastry; cream butter and sugar together, add eggs, one at a time, beating each one well, and stir in cake crumbs, baking powder. in cake crumbs, baking powder, ground almonds and extract.

Genca Tartlets-Three-fourths cup and one and a half cups of milk. Bake and when cool cover with a meringue.

Cherry Pie: Mix together one pint of stoned cherries, four tablespoons of flour. Pour into a pie tin lined with crust, sprinkle a little flour over top and cover with an upper crust.

Lemon Raisin Pie: To the juice and grated rind of one lemon, add one cup boiling water, one cup sugar, one cup

with white fondant icing.

Fendant loing—Four cups sugar, one cup water, one-half teaspoon baking powder. Melt sugar in water, add baking powder, and boil until it forms a soft ball when tested in cold water. Pour on to a wet platter, and as soon as syrup has slightly cooled gather it up with a scraper into a heap, then work it evenly and smoothly with a spoon until the whole becomes creamy and finally solid. Knead smooth and keep in a jar. When wanted, place the icing in a saucepan over hot water,

Orange Tartlets—Orange marmaiade, one-fourth cup butter, one-fourth cup sugar, one egg, one-half orange, one-half teaspoon baking powder, one-half cup flour. Line email patty pans with pastry. Put one teaspoon of orange pastry. Put one teaspoon of orange marmalade in each and set aside in a cool place. Cream sugar and butter together, add well beaten egg, grated rind and strained juice of half an orange, and flour and baking powder. Mix and divide into prepared tins. Bake in hot even about 15 minutes.

EASTER LILY.

AN INQUIRY. Dear Social Corner Sisters:-I have Cream Pumpkin Pie To one pint of long been an interested reader of your pumpkin add one cup of sugar, one helpful letters and recipes and now cup cream or rich milk, two well I wish to ask if some of the Sisters

on't know how.

North Dakota: I was interested in reading your letter, but I would not wish to be out there such weather. It is cold enough in R. I. for me. I will make this letter brief.

RHODE ISLAND.

A RELIABLE SPONGE CAKE.

Dear Social Corner Sisters:-Now that the rush of the Christmas holidays is over, I will venture to write again. Interested Reader: Many thanks for the pretty calendar which you sent me. I was very much pleased with it.

North Dakota: I was much inter
North Dakota: I was much inter-

your muffin recipes and found them delicious.

Sweet Sixteen (that was): Where are you? Haven't seen any letter from you in a long time. Have you for saken The Corner?

Habits are great things: A lady was telling me that in going to hotels.

Diane: I have enjoyed your storm.

Several of the Sisters brought atom, their work, such as crocheting and tatting, which shows the spirit of industry in the Social Corner.

The hostesses had their work also, but on a different line, for they served us to a splendid dinner, at the noon hour.

The scalloped cysters were certainly "ploing" hot, and so good and

ly "piping" hot, and so good and wholesome that I think it is safe to say, about everybody, accepted a second helping.

ond helping.

The pies were up to their standard of full meaning, while the cake was of every variety and beet quality. The bananas and grapes are always good wherever they are, so they held their place as usual on the Social Corner table.

Everybody enjoyed the hot coffee and I think (like the scalloped dysters) about everybody had a "duplicate" cup.

I think the number of Sisters present was 36.

ent was 36.

After dinner was over we were entertained by two of the Sisters who
gave us selections of reading, which
were enjoyed by all. The remaining time was taken up in social visiting. I quite agree with Sarah Ann Tight If quite agree with Sarah Ann Tighe in her letter of Dec. 30th, when she says "She takes a day off, once in a while." for it pays to do so, "yes, that is true, and good advice. It is most helpful to have a change for it sreathelpful to have a change for it scatly releives the nerves, and we get
other ideas, from various standpoints, when we leave the four walls
of our own kitchen, and the dish-pas
for a few hours. It is evident we are
never too old to learn for new methods are always advancing, and old
ways, that have been tried and tested,
are still on the market.

are still on the market.

I think if some of the Sisters who have never as yet found it convien have never as yet found it convienent to attend the club meetings, would make special effort to come when health and weather conditions are favorable, they would certainly enjoy it so well, it would be like the scalloped oysters and hot coffeecome a second time.

BILLIE COMES AGAIN IN GOOD

Dear Social Cornerites:—In the be-ginning let me thank Interested Render for the calendar. Lillies of the valley and maiden hair fern brins keep in a jar. When wanted, place the fight in a saucepan over hot water, and stir it to the consistency of thick cream, and use it for the tops of cakes and puddings. If the icing is made too hot it will be dull and brittle instead of soft and shiny.

The valley and maiden nair term of the valley and valley and the valley a mark that a person speaks so much of herself, I give her credit, for it is certain she will not speak ill of her-self; and in the meantime some one else is getting a rest. Not only that it isn't policy to confess our own short comings. There are too mans waiting for the opportunity. Speak-ing of those Bible characters—Jacob must have looked like a zebra. Have the Sisters and Brothers The Corner ever experienced any en

barassing moments?
Let me relate one of many: I hadn't seen this young man for sometime spoke to him asked for his wife and baby. He informed me that they ware not living together. His wife had wanted to have her mother live with them, she being an only child. remarked:

I wish to ask if some of the Sisters remarked:
will give me their method of hulling corn.

Have any of you used concentrated (or granulated) lye for the purpose?
I have heard of its being used, but don't know how.

Next Delete. I was laterested in the later with the later was and days and formed my opinion of the later with the later was laterested in the laterested was laterested in the laterested was laterested in the laterested was latere Sometime afterwards I saw bin

Sometime afterwards I saw him again and I am safe in saying that I had not changed that opinion by what followed. I said to him: "How do you do, Mr. Savage." That was far from his name. The word savage has only two letters that are in his name—the g. and the e. I was really embarassed for the moment, but I pretended that I did not hear myself say it. There was no use trying to plaster it, and that was the opinion I had formed.

ested in your letter. Please write the edge of the grave. Just as the again soon.

Easter Lily: We have tried one of and ashes to ashes" the earth gave

Sweet Sixteen (that was): Where are you? Haven't seen any letter from you in a long time. Have you forsaken The Corner?

Diana: I have enjoyed your stories very much. Would be glad to see some more from your pen.

Wish I lived near enough to attend some of The Social Corner gatherings. I know I should enjoy them.

Here is a good reliable cake recipe:

Sponge Cake—One and one-half cups flour, 2 teaspoons baking powder, 1 cup sugar, all sifted together.

Add: 2 eggs, broken into a cup and the cup filled with milk. Mix thoroughly, flavor with vanilla. Bake in a moderate oven.

Best wishes to all.

wind would give me nervous indiges-tion. This place is bad enough. Also a welcome to Miss Billie. This Corner is just like an omnibus, always room for one more.

North Dakota, I really do think that

Dear Editor of the Social Corner. Dear Editor of the Social Corner:
These long evenings give us all an opportunity to work and to read. I
thought those who desire to read the
best novels might like to be informed
of the fifteen which competent literary
authority has decided the best printed

in 1916 and most worth reading.

They are as follows:
The Bellry, by May Sinclair.
The Brook Karlth, by George Moore.
Casuals of the Sea, by William Mc-

Fee.
Chapel, by Miles Lewis.
The Dark Forest, by Hugh Walpole.
Davenport, by Charles Marriott.
Eli Supremo, by Edward Lucas
White.
Fondle, by Edward C. Booth.
The Green Alleys, by Eden Phili-

The Green Alleys, by Edital Potts.
The Leatherwood God, by William Dean Howells.
Mr. Britling Sees It Through, by H. G. Wells.
The Hising Tide, by Margaret Deland.
Suesex Gorse, by Shella Kaye-Smith Watermeads, by Archibaid Marshall The Worn Doorstep, by Margaret Sherwood.

Sherwood.

For those who have no time for novels I may give a list soon, if they